

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716
 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0212957 - FLORENTINE/TRATTORIA		Site Address 14510 BIG BASIN WY, SARATOGA, CA 95070		Inspection Date 11/02/2023	
Program PR0302622 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name FLORENTINE RESTAURANT		Inspection Time 13:55 - 16:30
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By ELENA FIORENZA	FSC Not Available		

Placard Color & Score
RED
53

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						S
K06 Adequate handwash facilities supplied, accessible		X		X			N
K07 Proper hot and cold holding temperatures	X						S
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods			X				
K10 Proper cooking time & temperatures	X						
K11 Proper reheating procedures for hot holding	X						
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated		X		X			N
K14 Food contact surfaces clean, sanitized			X				
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display		X		X			N
K17 Compliance with Gulf Oyster Regulations						X	
K18 Compliance with variance/ROP/HACCP Plan						X	
K19 Consumer advisory for raw or undercooked foods						X	
K20 Licensed health care facilities/schools: prohibited foods not being offered						X	
K21 Hot and cold water available	X						
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals		X					N

GOOD RETAIL PRACTICES	OUT	COS
K24 Person in charge present and performing duties		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food		
K27 Food separated and protected	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45 Floor, walls, ceilings: built, maintained, clean	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *In the kitchen area, observed a lack of hand soap at the handwash station. [CA] Ensure hand soap is provided at all handwash stations to allow for proper handwashing. [COS] Operator refilled soap at the hand soap dispenser for the handwash station.*

Follow-up By
11/03/2023

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *In the kitchen area, in a pan of bread crumbs, observed a single dead cockroach. [CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately. [SA] Pan of bread crumbs was VC&D due to contamination and adulteration.*

Follow-up By
11/03/2023

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: *In the kitchen area, observed two containers of clams served without record of shellstock tags. In the walk-in refrigerator, observed a container of mussels served without shellstock tags. [CA] The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served. [SA] Operator found shellstock tags for containers of clams in the garbage bin. Shellstock tag could not be retrieved for mussels. Container of mussels was VC&D due to lack of verifiable source.*

Follow-up By
11/03/2023

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *In the kitchen area, by the 3 compartment sink, observed a single live cockroach on the side of the FRP panel, and two live cockroaches behind the FRP panel. Observed multiple cockroach eggs and egg casings in the area. In the same area, observed two dead cockroaches in the area, including one on top of a container of flour, and one in a container of breadcrumbs. Observed cockroach droppings along the edges of shelving in the area. In the warewash area, observed multiple live cockroaches of all life stages on the floor and on the stainless steel wall panel in the area. In the bar area, observed a single live nymph cockroach. Underneath the prep unit by the cookline, observed multiple dead cockroaches. At the front counter, behind the pizza oven, observed a single dead cockroach. [CA] Ensure facility is kept free of cockroach activity. A facility shall not operate with live cockroach activity. Clean and sanitize all areas with activity. Contact pest control to provide service for facility. Seal all cracks and crevices to prevent continued harborage. Contact district inspector at 408-918-1955 for follow-up inspection. Any live activity will result in continued closure of the facility. Any subsequent follow-up inspections after the first will be charged at an hourly rate of \$ 290.00. Any after-hour or weekend inspection will be charged \$629.00 (two hour minimum).*

Follow-up By
11/03/2023

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Food safety managers certificate expired as of September 2022. [CA] Ensure a valid food safety certificate is provided and posted within the facility.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the kitchen area, measured lasagna cooling covered at 120F. Per operator, lasagna was prepared 15 minutes prior. [CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling foods shall be left uncovered to allow heat to adequately ventilate.*

Follow-up By
11/03/2023

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

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Inspector Observations: In the kitchen area, at the warewash machine, measured chlorine sanitizer at 25 PPM. [CA] Ensure chlorine sanitizer at the warewash machine is maintained at 50 PPM to allow for adequate cleaning and sanitizing of utensils and equipment.

In the ice machine, observed mold-like growth on the inner panel and the side panels. [CA] Ensure ice machine is properly cleaned and sanitized to prevent possible contamination of food (ice).

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: In the walk-in refrigerator, observed raw chicken stored above raw shrimp, clams, mussels and fish. [CA] Ensure raw meats are stored in the following order of the bottom: raw chicken, raw shelled eggs, raw beef, raw pork, raw seafood.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Observed reuse of pickled ginger containers and unlabeled white buckets. [CA] Ensure only food grade equipment is used within the facility. Discontinue use of single use containers and non-reusable packaging containers.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: In the kitchen area, observed heavy accumulation of food debris at the cookline, underneath the warewash machine, and underneath the prep unit. In the back hallways and entrances to the back prep area, observed food debris along edges of flooring and edges where floor tiles are missing. [CA] Ensure facility floors are regularly cleaned and maintained to prevent harborage of vermin.

Follow-up By
11/03/2023

In the kitchen area, observed broken and missing floor tiles and cove base tiles at the cookline, underneath the warewash machine, and along the edges of the walk-in refrigerator. Observed flooring is broken and cracked opposite to the walk-in refrigerator door. In the kitchen area, at the 3 compartment sink, observed FRP panel is peeling away from the wall and creating cracks and crevices. At the warewash area, below the warewash machine, observed stainless steel panel is warped and peeling from the wall, and wall is heavily damaged/gouged. In the back prep area, observed damaged ceilings above the 2 compartment prep sink. [CA] Ensure facility floors, walls, and ceilings are properly repaired to prevent harborage of vermin. Floors, walls, and ceilings shall be smooth, durable, and easily cleanable.

Performance-Based Inspection Questions

- Needs Improvement - No rodents, insects, birds, or animals.
- Needs Improvement - Food in good condition, safe, unadulterated.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Compliance with shell stock tags, condition, display.

Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	warewash machine	25.00 PPM	
mashed potatoes	steam table	165.00 Fahrenheit	
raw chicken	walk-in refrigerator	38.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
mussels	walk-in refrigerator	39.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
marinara sauce	steam table	170.00 Fahrenheit	
prosciutto	prep unit	41.00 Fahrenheit	
raw shelled eggs	walk-in refrigerator	38.00 Fahrenheit	
diced tomatoes	prep table	41.00 Fahrenheit	
lasagna	counter-top	120.00 Fahrenheit	
clams	walk-in refrigerator	38.00 Fahrenheit	
cooked pasta	walk-in refrigerator	40.00 Fahrenheit	
white sauce	ice bath	41.00 Fahrenheit	

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Overall Comments:

CLOSURE / PERMIT SUSPENSION NOTICE

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **11/16/2023**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: RAFFAELE FIORENZA
OWNER

Signed On: November 02, 2023